AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

Claim 1 (currently amended):   ~~Edible~~ An edible product, comprising a body ~~consisting of~~including an edible material~~, such as bread, rice and the like~~, said body having a crusty surface ~~(1)~~that has been obtained by heating, said surface ~~(1)~~comprising a circumferential top ~~(22)~~ surface, a bottom surface ~~(23)~~and a peripheral surface~~periphery (4)~~, ~~one of the sides (2 - 3) of the~~ said circumferential surface having an undulating shape ~~(25, 26)~~, wherein the body is provided with a central cavity having an upwardly facing opening ~~(21)~~for introducing a an edible filling ~~(25)~~therein, said circumferential surface defining the opening of said central cavity.

Claim 2 (canceled).

Claim 3 (previously presented):   Edible product according to claim 1, wherein the lateral boundary walls of said central cavity are essentially smooth.

Claim 4 (currently amended):   Edible product according to claim 1, wherein the central cavity ~~(21)~~tapers outwards towards the opening thereof.

Claim 5 (previously presented):   Edible product according to claim 1, wherein the edible material is bread.

Claims 6-11:   (canceled).

Claim 12 (new):   A method for the production of the edible product of claim 1, said method comprising the following steps:

placing dough in a baking tin;

arranging an element forming said cavity centrally in said baking tin such that on rising the dough moves between said element and the boundary of said cavity as far as a closure fitted on said cavity; and

introducing the edible filling into said cavity.

Claim 13 (new):   The method according to Claim 12, wherein the element comprises a projection and a strand of dough is placed on either side of said projection.

Claim 14 (new):   The method according to Claim 12, wherein dough material is placed on the bottom of the baking tin, the element comprises a small tray that is placed on the dough material, followed by heating the combination thus obtained.